

**CLAIMS**

1. A process for preparing an edible product, comprising adding a lipoxxygenase and a lipolytic enzyme active on polar lipids to a dough, leavening, and heating the dough, wherein the lipoxxygenase and the lipolytic enzyme are added in amounts producing a synergistic effect  
5 on the volume of the edible product.
2. A process of preparing a baked product comprising:
  - a) adding to a dough a lipoxxygenase and a lipolytic enzyme active on polar lipids, and
  - b) baking the dough,wherein the lipoxxygenase and the lipolytic enzyme are added in amounts producing a  
10 synergistic effect on the volume or the crumb color of the baked product.
3. A composition comprising: a lipoxxygenase and a lipolytic enzyme active on polar lipids wherein the lipoxxygenase and the lipolytic enzyme are added in amounts producing a synergistic effect on the volume or the crumb color of the baked product.
4. The composition of the preceding claim which further comprises flour.
- 15 5. The composition of the preceding claim which is a dough, a flour composition, or a flour pre-mix.
6. A method of increasing the volume or the crumb color of a baked product comprising:
  - a) adding to a dough a lipoxxygenase and a lipolytic enzyme which is active on polar lipids and on triglycerides,
  - 20 b) baking the dough to prepare a baked product, and
  - c) measuring the volume or the crumb color of the baked product.